

1/14

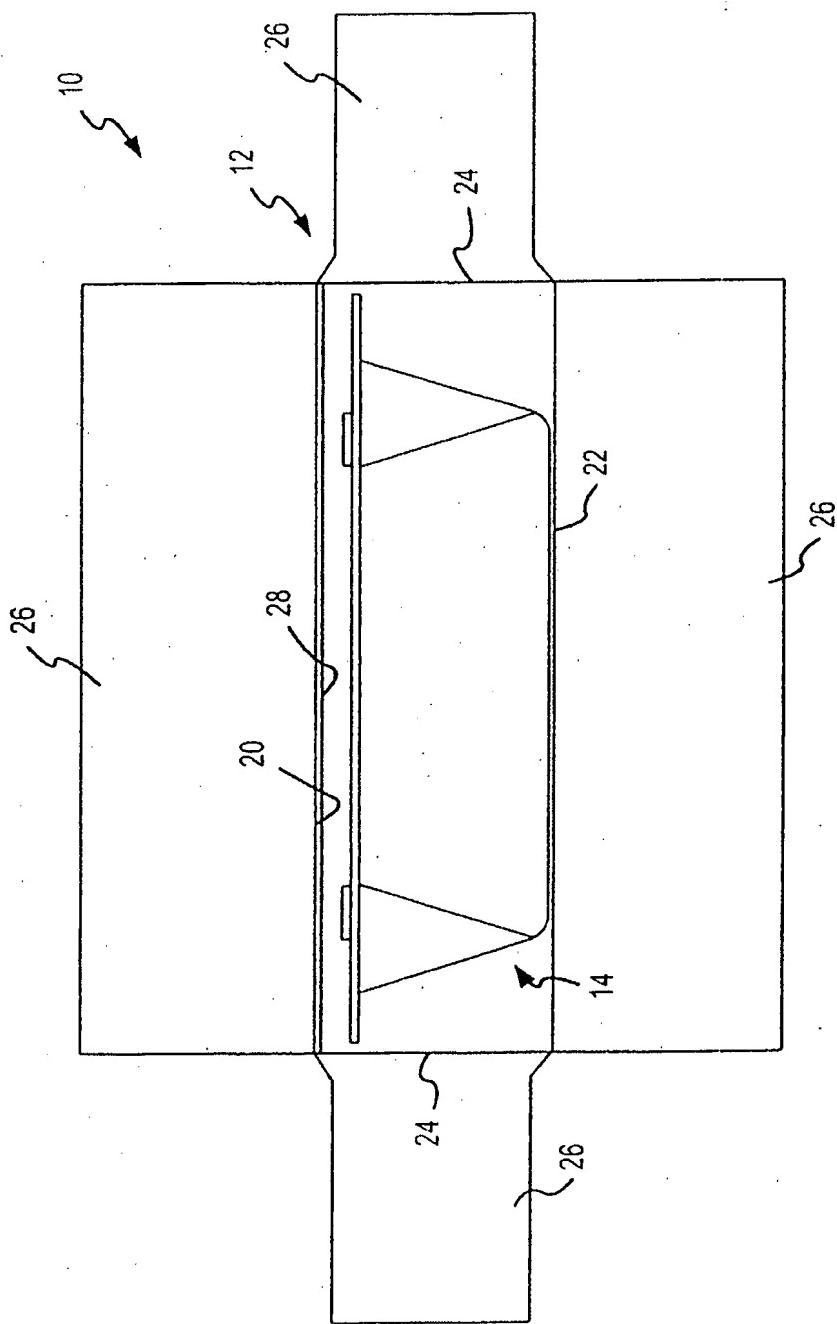


FIG.1

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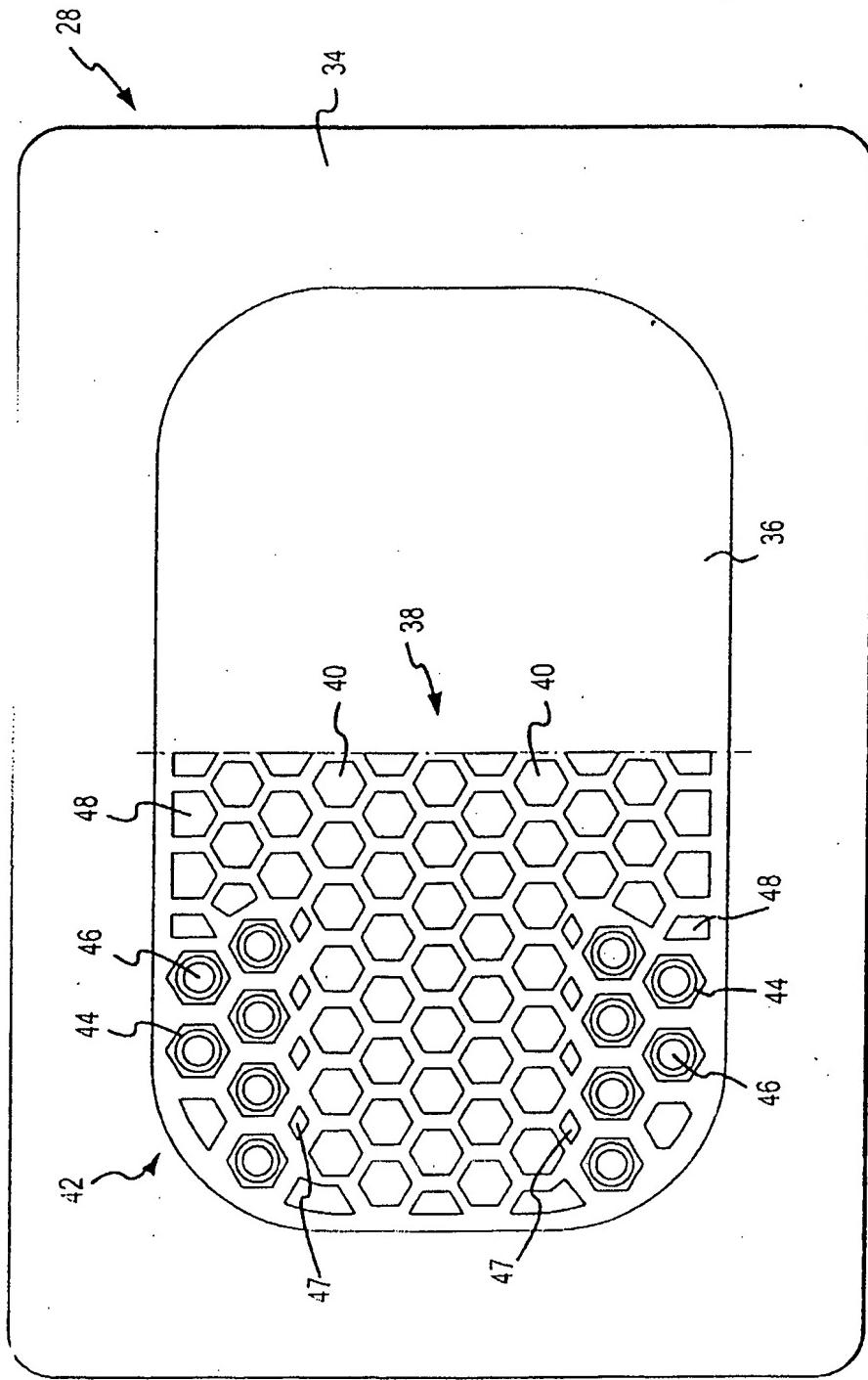


FIG.2

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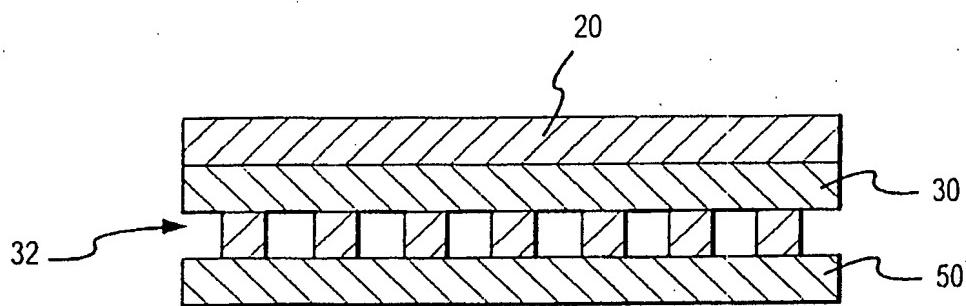


FIG.3

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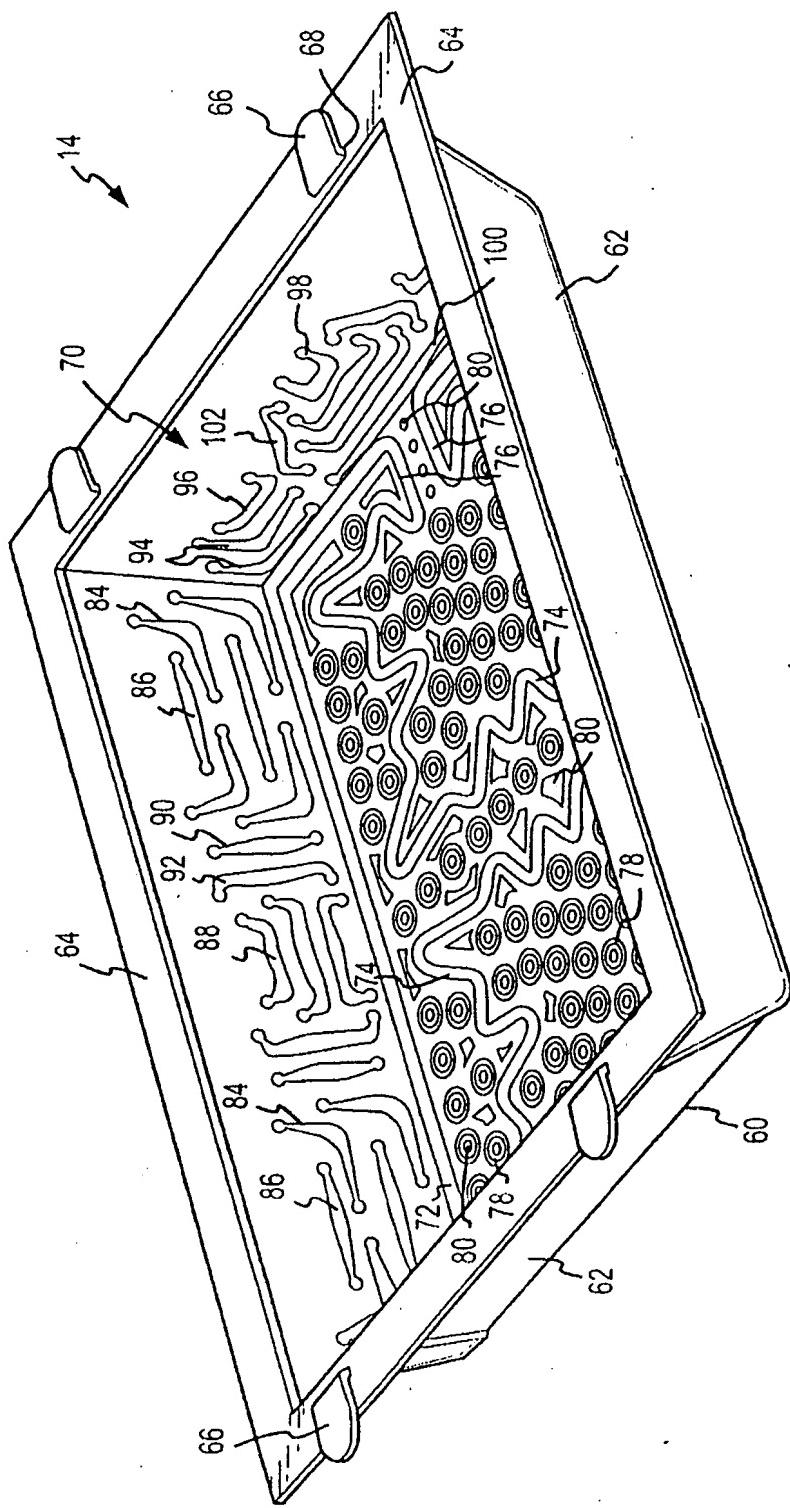


FIG.4

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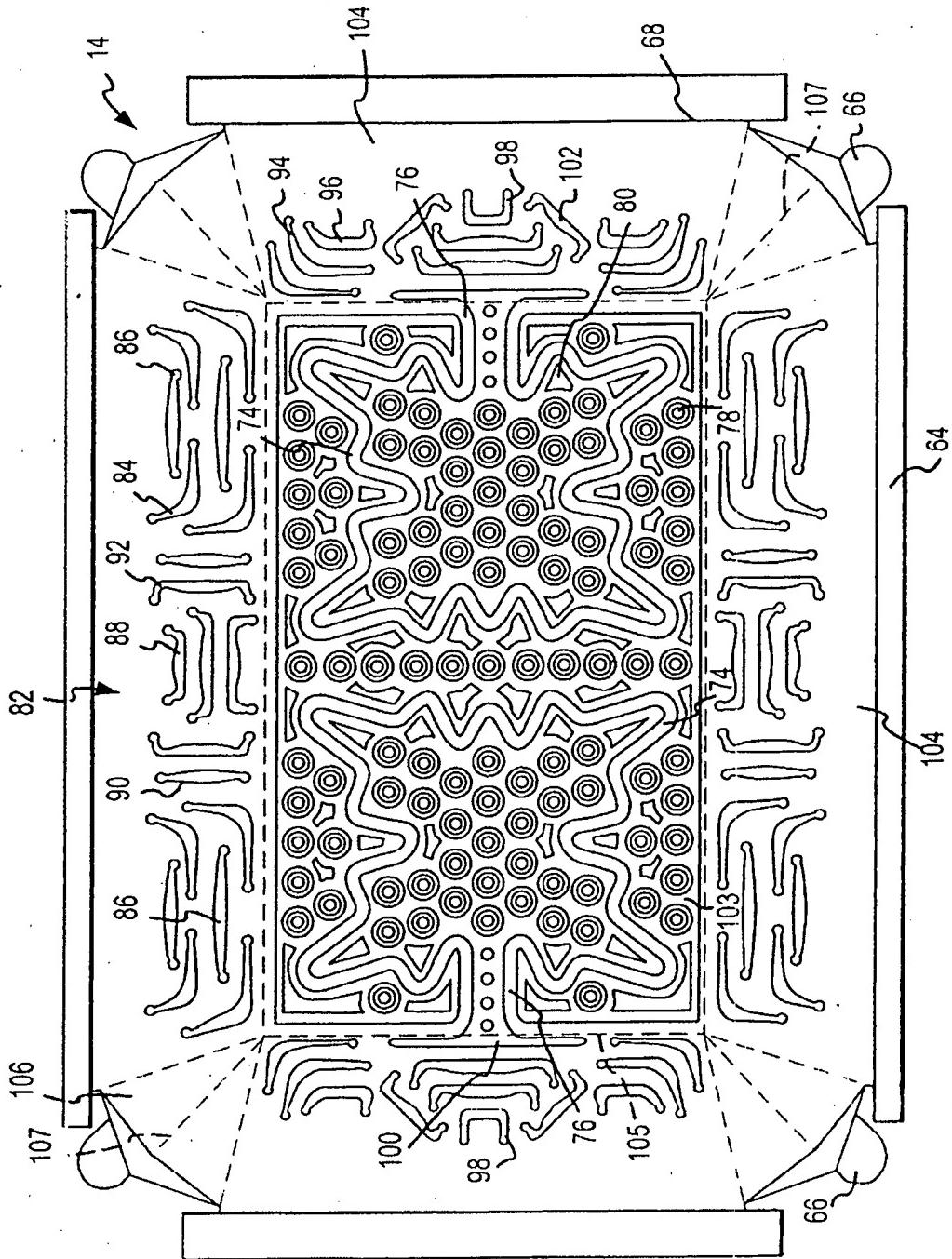


FIG. 5

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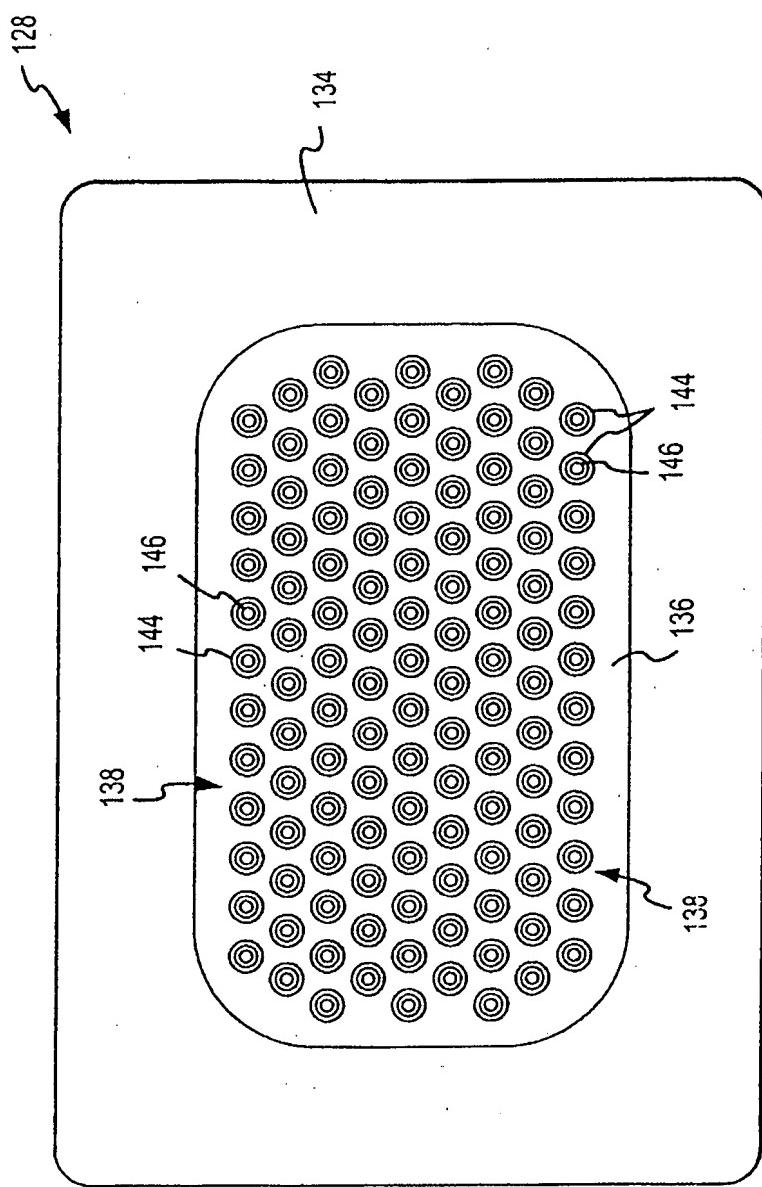


FIG.6

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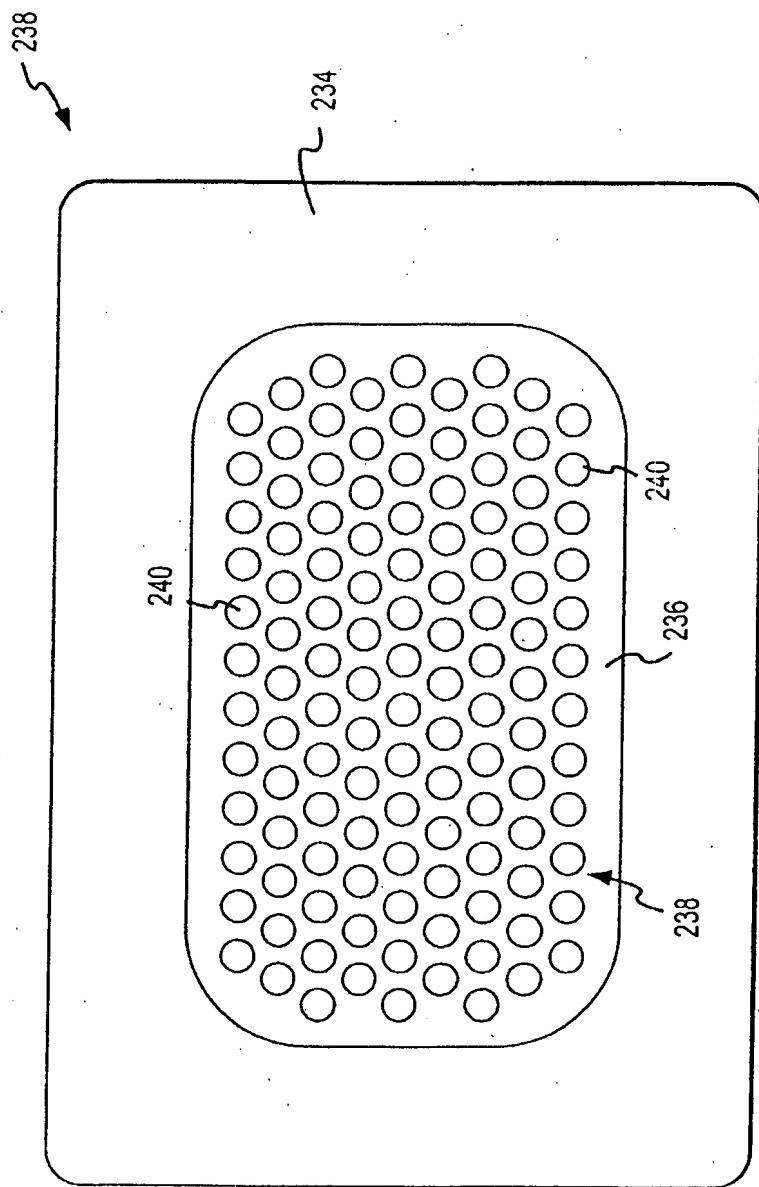


FIG. 7

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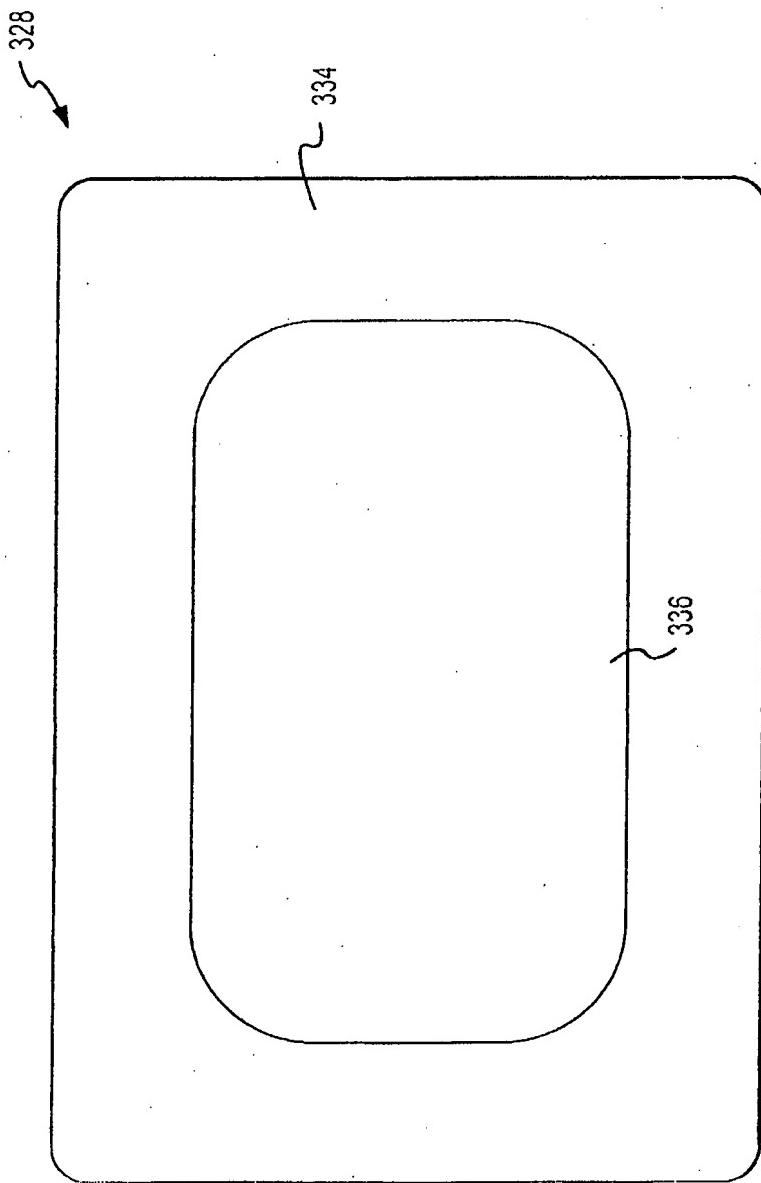


FIG.8

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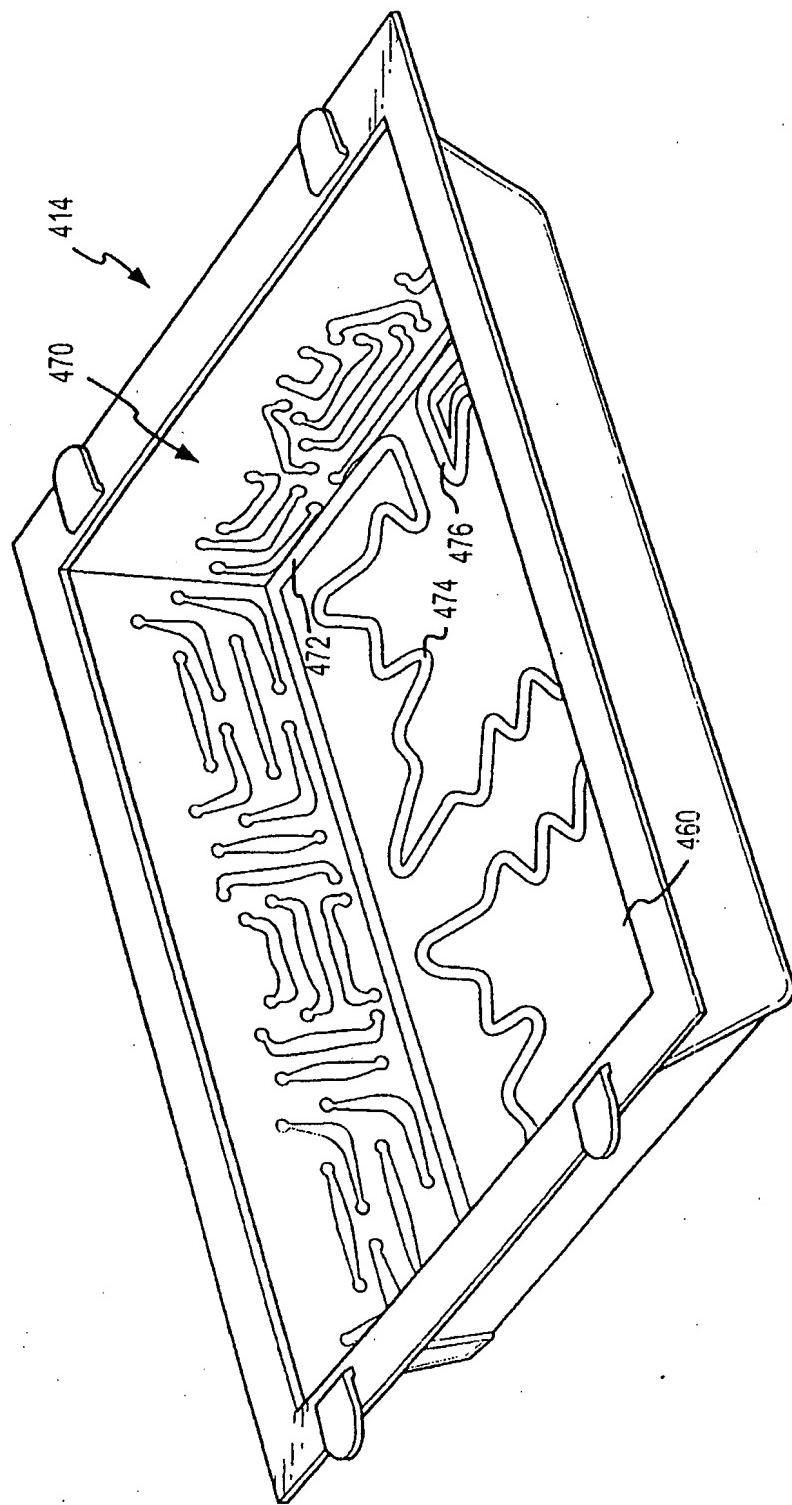


FIG.9

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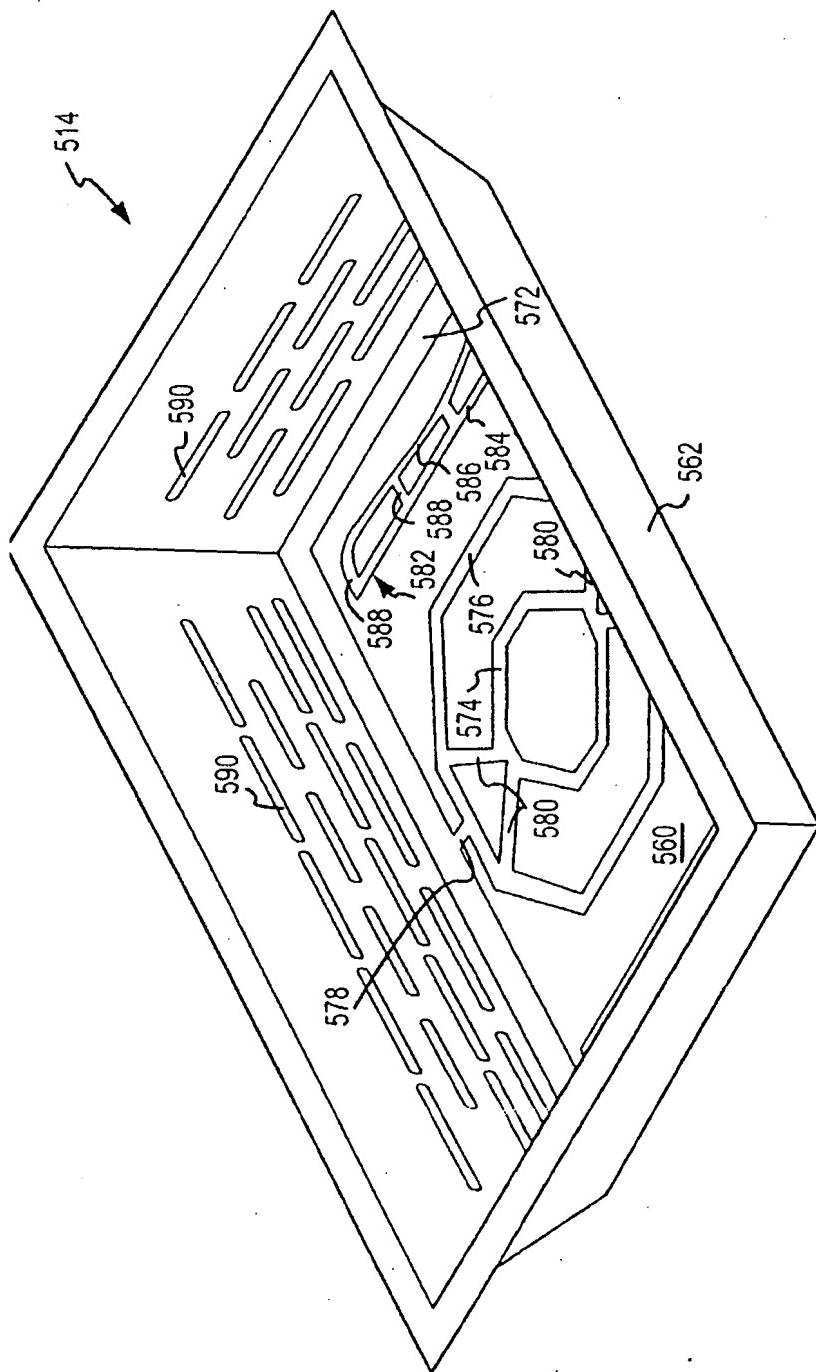


FIG.10

**1kg CHICKEN POT PIE
DATA SUMMARY SHEET**

TEST #:
6
DATE:
SEP-01

SAMPLE 1

IN DESIGN:
TRAY DESIGN:

MOISTURE LOSS EVALUATION

NET WT	INITIAL W	FINAL WT	% LOSS
1015	1032	1020	1.2%

TOP CRUST EVALUATION

	EDGE	MIDDLE	CENTRAL
% AREA	0.33	0.33	0.34
RATING	5	4	4
% A x R	1.65	1.32	1.36
TOTAL A x R			4.33

RATING SCALE:
1 = SOGGY/MUSHY

	MAX	MIN	RANGE	AVE	ST. DEV
CENTER	140	138	2	139.3	1.2
MIDDLE	166	147	19	153.5	6.4
PERIPHERA	206	175	31	189.4	8.2
OVERALL	206	138	68	172.8	21.0

GENERAL COMMENTS:
TOP EDGES BURNED
PROCEDURE COMMENTS:

NONF PROVIDED FOIL

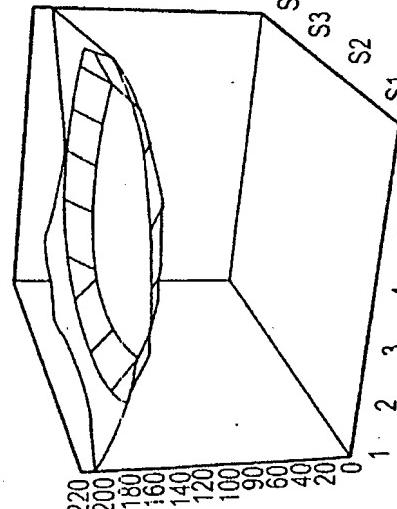
MICROWAVE OVEN COOK TIME (MINUTES):
75.00

	SIDE WALL EVALUATION		
	TOP	MIDDLE	BOTTOM
% AREA	0.33	0.33	0.34
RATING	5	4	4
% A x R	1.65	1.32	1.36
TOTAL A x R			4.33

	BOTTOM CRUST EVALUATION		
	EDGE	MIDDLE	CENTRAL
% AREA	0.33	0.33	0.34
RATING	4	4	4
% A x R	1.32	1.32	1.38
TOTAL A x R			4

	TEMPERATURE PROFILE (F)		
	EDGE	MIDDLE	CENTRAL
% AREA	0.33	0.33	0.34
RATING	4	4	4
% A x R	1.32	1.32	1.38
TOTAL A x R			4

S5 3D REPRESENTATION OF
S4 THE PIE INTERIOR
S3 TEMPERATURE PROFILE



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FIG. 11a

SAMPLE 21kg CHICKEN POT PIE
DATA SUMMARY SHEETTEST #: 4
DATE: AUG-30LID DESIGN:
TRAY DESIGN:MICROWAVE OVEN:
COOK TIME (MINUTES): 20.00
14

MOISTURE LOSS EVALUATION

NET WT	INITIAL W	FINAL WT	% LOSS
974	1076	1019	5.8%

TOP CRUST EVALUATION

EDGE	MIDDLE	CENTRAL
0.33	0.33	0.34
% AREA		
RATING	4	2
% A x R	1.32	0.66
TOTAL A x R	2.32	0.34

RATING SCALE: 1 = SOGGY/MUSHY

MAX	MIN	RANGE	AVE	ST. DEV
110	64	46	92.7	25.0
130	99	31	112.8	11.0
PERIPHERA	204	179	25	192.3
OVERALL	204	64	140	156.5
				43.5

GENERAL COMMENTS:
BOTTOM REGION SOGGY
PROCEDURE COMMENTS:

SIDE WALL EVALUATION		
	TOP	MIDDLE
% AREA	0.33	0.33
RATING	4	3
% A x R	1.32	0.99
TOTAL A x R	2.99	2.02

TOP CRUST EVALUATION		
	EDGE	MIDDLE
% AREA	0.33	0.33
RATING	2	2
% A x R	0.66	0.66
TOTAL A x R	2	2

TEMPERATURE PROFILE (F)		
	EDGE	MIDDLE
204	189	179
202	118	125
195	99	104
196	108	99
201	186	184
		190
		191
		199

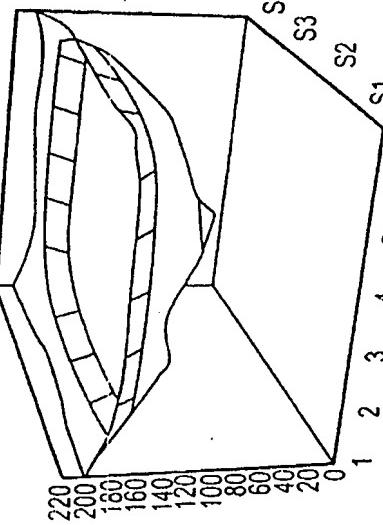
S5
3D REPRESENTATION OF
THE PIE INTERIOR
TEMPERATURE PROFILE

FIG. 11b

**1kg CHICKEN POT PIE
DATA SUMMARY SHEET**

TEST #:	200
DATE:	JAN-ii
LID DESIGN:	TRAY DESIGN
COLD DESIGN:	CLDC49.L10 COTTBOX54MM CC1YWUBY.L11

SAMPLE 3

NET WT: 959 FINAL WT: 924 % LOSS: 13.5%

MOISTURE LOSS EVALUATION			
NET WT	INITIAL W	FINAL WT	% LOSS
959	1063	924	13.5%

TOP CRUST EVALUATION			
EDGE	MIDDLE	CENTRAL	
% AREA	0.33	0.33	0.34
RATING	5	4.5	5
% A x R	1.65	1.485	1.7
TOTAL A x R		4.84	

RATING SCALE: 1 = SOGGY/MUSHY

	MAX	MIN	RANGE	AVE	ST. DEV
CENTER	203	207	1.08	207.1	0.6
MIDDLE	210	206	4.14	208.0	1.2
PERIPHERA	209	198	11.49	203.8	2.8
OVERALL	209.75	197.5	12.24	205.6	3.0

GENERAL COMMENTS:
NOT A VERY FIT TIGHT WITH TRAY.
PROCEDURE COMMENTS.

	SIDE WALL EVALUATION		
	TOP	MIDDLE	BOTTOM
% AREA	0.33	0.33	0.34
RATING	5	3.5	5
% A x R	1.65	1.155	1.7
TOTAL A x R		4.505	

	BARELY DRY		
	EDGE	MIDDLE	CENTRAL
% AREA	0.33	0.33	0.34
RATING	4	4	3
% A x R	1.32	1.32	1.02
TOTAL A x R		3.66	

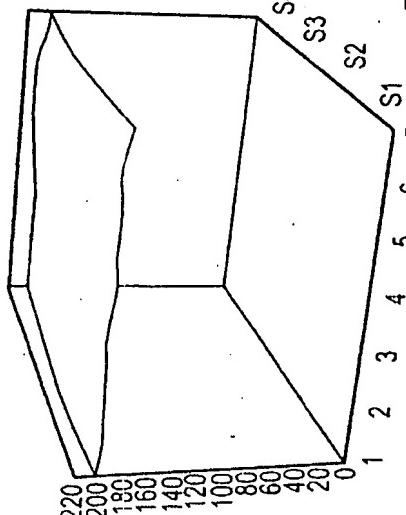
	DRY/FLAKY		
	EDGE	MIDDLE	CENTRAL
% AREA	0.33	0.33	0.34
RATING	4	4	3
% A x R	1.32	1.32	1.02
TOTAL A x R		3.66	

2 = SOFT

	BOTTOM CRUST EVALUATION		
	EDGE	MIDDLE	CENTRAL
% AREA	0.33	0.33	0.34
RATING	4	4	3
% A x R	1.32	1.32	1.02
TOTAL A x R		3.66	

3 = DRY/FLAKY
4 = DRY

FIG.11C



5 = DRY/FLAKY
6 = SOFT
7 = BARELY DRY

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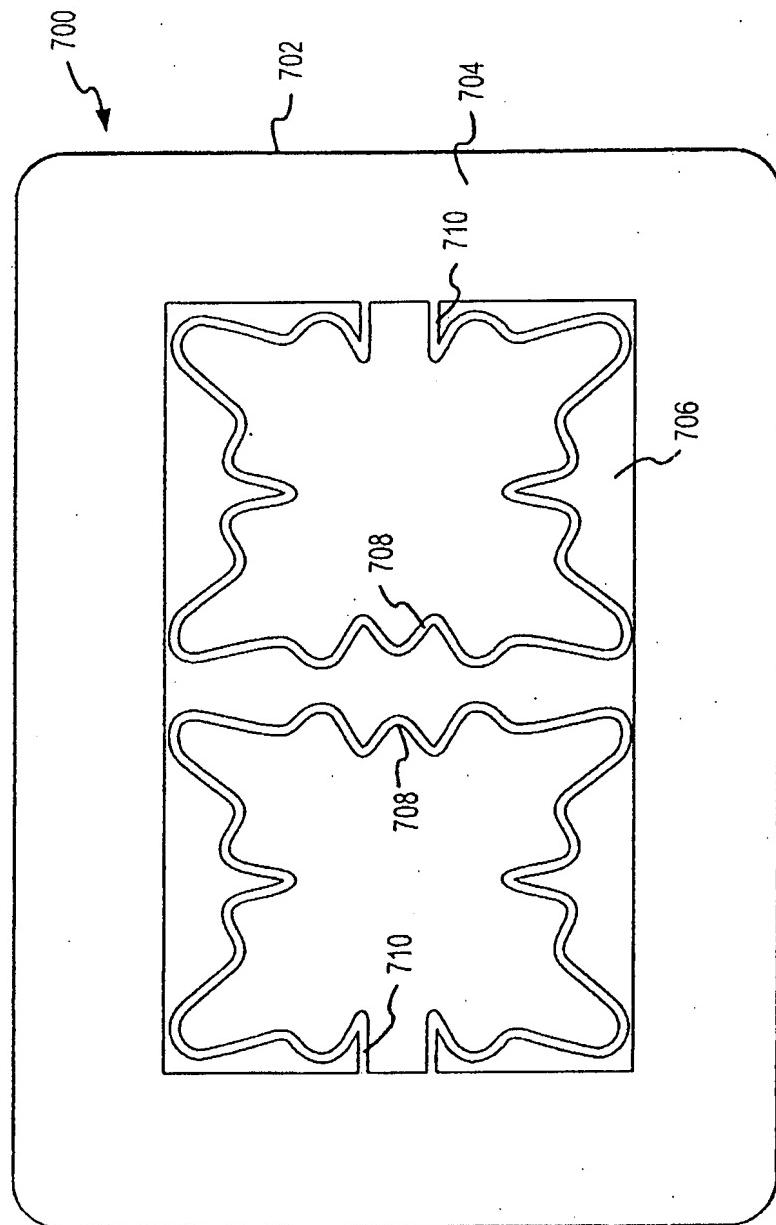


FIG.12